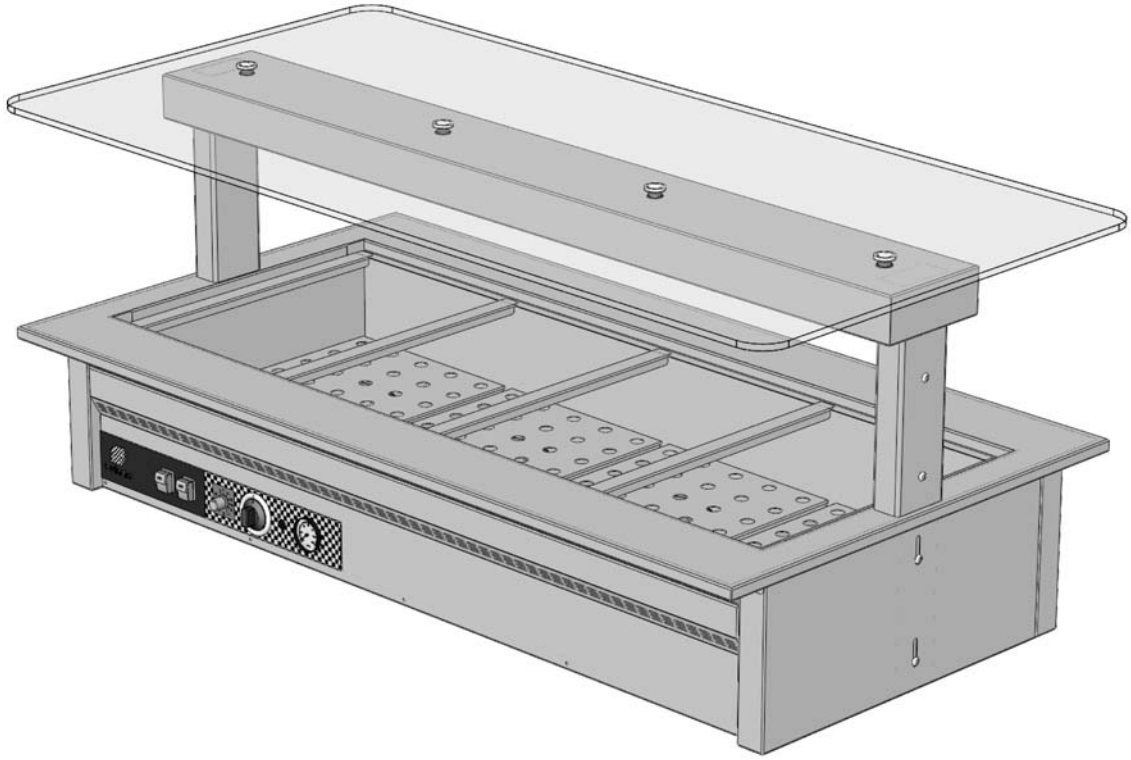

CULINAIRE BAIN MARIE with GANTRY

Models: CH.BMG.T1*n.x*M, CH.BMG.T2*n.x*M

FEATURES

- ✓ Modular drop-in design allows for simple, inexpensive installation
- ✓ Gastronorm pans (max. 150mm deep) are recessed
- ✓ Fitted with unobtrusive 10mm thick toughened glass gantry compliant with Health Department regulations
- ✓ Overhead quartz heat lamps fitted to gantry maintain surface temperature to product as well as providing illumination
- ✓ Robust (individual) On/Off switches operate Bain Marie and overhead Gantry heat lamps
- ✓ Electro-mechanical temperature controls are fitted to ensure long term reliable service
- ✓ Adjustable temperature controller allows food to be held at between 65°C and 80°C
- ✓ Overhead heat lamps are fully adjustable via a solid-state voltage controller for accurate temperature selection
- ✓ Robust construction throughout using 304 grad stainless steel and toughened glass for long-term hygienic use

GASTRONORM PANS (Sold Separately)

- ➢ 2/1, 25mm, 65mm, 100mm
- ➢ 1/1, 25mm, 65mm, 100mm
- ➢ 1/2, 25mm, 65mm, 100mm
- ➢ 1/3, 25mm, 65mm, 100mm
- ➢ 1/4, 25mm, 65mm, 100mm
- ➢ 1/6, 25mm, 65mm, 100mm
- ➢ 1/9, 25mm, 65mm, 100mm
- ➢ 1/6 and 1/9 Gastronorm Pans Dividers

Due to continuous product research and development, the information contained herein is subject to change without notice

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General Recommendations

Important Information

Carefully read this instruction booklet, as it contains important advice for safe installation, operation and maintenance. Keep this booklet on hand in a safe place for future reference by other operators or service technicians.

All persons operating this appliance MUST read the **operation section** of this manual and be instructed by trained personal on the correct use of the appliance. If additional user manuals are needed talk to your distributor or visit the Culinaire website.

Do NOT store or use gasoline or other flammable vapours or liquids in the vicinity of this or any other appliance.

Qualified personnel, specifically trained in the following instructions, can perform installation and service of the machine.

Disclaimer:

The manufacturer and distributor cannot be held responsible or liable for any injuries or damages of any kind occurred to persons, appliances or others, due to abuse and misuse of this appliance in regards to installation, un-installation, operation, servicing or maintenance, or lack of conformity with the instructions indicated in this documentation.

All appliances made by the manufacturer are delivered assembled, where possible, and ready to install. Any installation, un-installation, servicing, maintenance and access or removal of any parts, panels or safety barriers that is not permitted, does not comply in accordance to this documentation, or not performed by a TRAINED AND AUTHORISED SPECIALISTS will result in the IMMEDIATE LOSS OF THE WARRANTY.

The manufacturer cannot be held responsible or liable for any unauthorized modifications. All modifications must be approved by the manufacturer in writing before initiating. All modifications or works performed to this appliance must be performed at all times by a TRAINED AND AUTHORISED SPECIALISTS.

General Safety

Service

Stoddart, one of our agents, or a similarly qualified person(s) should carry out any and all repairs, maintenance and services. Any repair person(s) should be instructed to read the safety warnings within this manual before commencing work on these units.
Do NOT remove any **cover panels** that may be on the appliance.

Sharp Edges

Steel cutting processes such as those used in the construction of this appliance result in sharp edges. Whilst any such edges are removed to the best of our ability it is always wise to take care when in contact with any edge. Particular care should be taken to avoid contact with any internal edge, all repair or maintenance person(s) prior to commencement of any servicing must read the **maintenance section** of this manual.

Power Cables

Ensure that any damaged power cord is replaced before further use.

Hot Surfaces

This unit can get **very** hot. Ensure everyone is aware that the appliance is operating and take care to avoid contact with hot surfaces.

Safety Glass

The Toughened Safety Glass used in the Culinaire products is about five times stronger than normal glass. In addition to this strength the toughened glass is able to handle high temperatures and it is designed to shatter into small, relatively harmless pieces in the event of breakage. These glass pieces can be collected carefully by hand without resulting in lacerations.

This type of glass has a rather unusual property as a direct result of its toughened nature. When the glass takes an impact that does not immediately shatter the piece, it "stores" that stress in the glass layers. This stress "storage" is invisible and un-measurable, but it is there nonetheless.

The storing of a stress is only temporary. If the glass suffers a sufficient impact and the stress is stored, it will one day be released. There is no way to measure when this release will occur, it could be after a few minutes, or it could be years later. When the stored stress is released the glass will spontaneously shatter. This could occur at any time, even when the appliance is off and nobody is near it.

On extremely rare occasions a glass door will "explode". This is a rare but entirely normal property of the glass, and although pieces of shattered glass may travel several metres, if they do contact bare skin they should not cause injury (even if you are directly in front of the explosion). **It is important that any contaminated product be thrown away.**

Specifications

Introduction

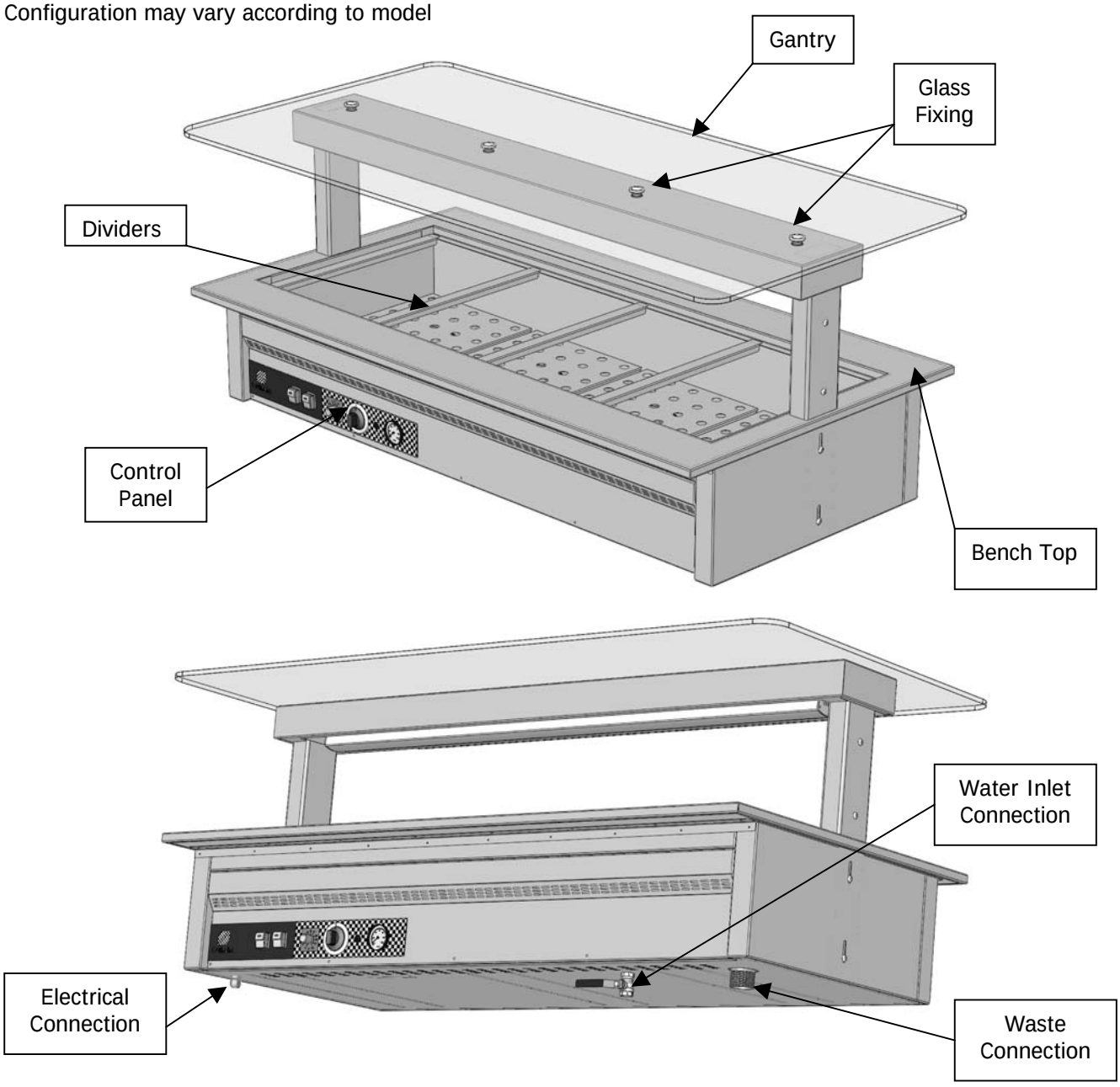
The Culinaire® Bain Marie has been specifically designed to meet the rigorous demands of a busy food service operation. Your Bain Marie is manufactured from high quality, 304 grade, 1.2mm stainless steel.

WARNING!
The Bain Marie MUST be used wet. Dry operation will void your warranty.

Each Bain Marie has been assembled and tested according to Stoddart strict quality standards. The Bain Marie has been designed to hold bulk foods above 65°C to meet health department requirements.

Product Overview

Configuration may vary according to model



Technical

Code Explanation

Code	Explanation
CH	Culinaire® Heated
BMG	Bain Marie with Gantry
T*y*	Type 1 - With Bench Top
n	A = Flat Glass Gantry
*x*M	3 to 8 Module

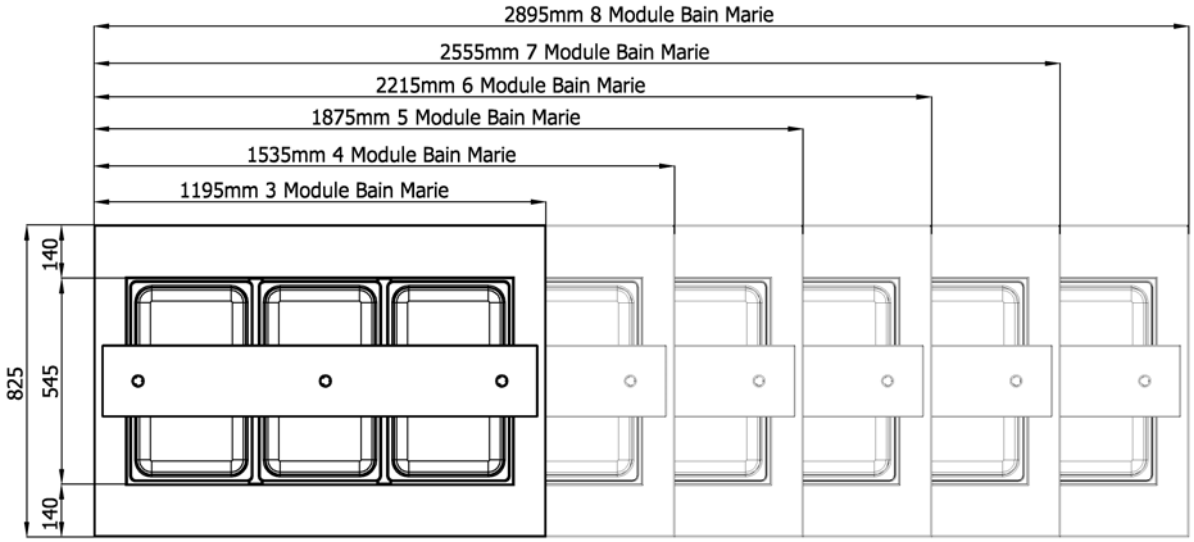
Technical Specifications

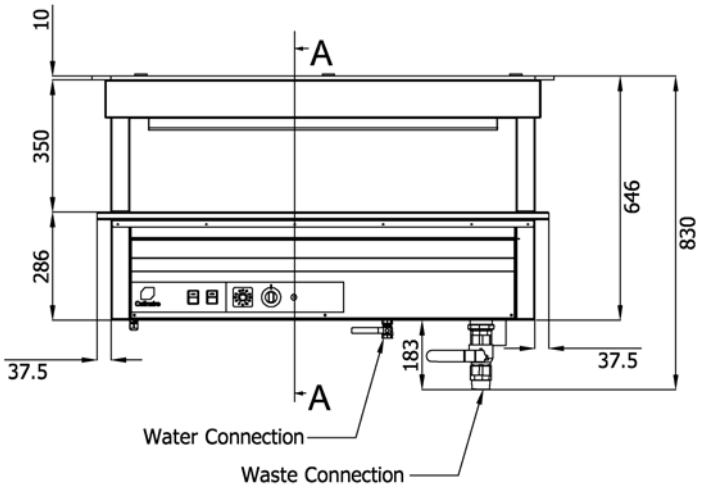
SPECFICATIONS			
Model	**CH.BMG.T*yn*.3M**	**CH.BMG.T*yn*.4M**	**CH.BMG.T*yn*.5M**
Height	830mm	830mm	830mm
Length	1195mm	1535mm	1875mm
Width	825mm	825mm	825mm
Voltage	220-240V, 50Hz		
Power	2850w	3900w	4950w
Current	L1 – 4.375 A L2 – 4.375 A L3 – 3.125 A	L1 – 6.25 A L2 – 6.25 A L3 – 3.75 A	L1 – 6.25 A L2 – 6.25 A L3 – 7.71 A
Connection	3 Phase, Neutral, Earth,		
Inlet Water Connection	G ½" BSP		
Max Inlet Pressure	500kPa		
Supply Water Temperature	10-60°C		
Outlet Waste Connection	G 1 ½" BSP male thread		
Overflow	ø38mm Standing Waste		
Capacity	3 GN Pots	4 GN Pots	5 GN Pots
Temperature Range	65-110°C		
SHIPPING			
Height	1030mm	1030mm	1030mm
Length	1395mm	1735mm	2075mm
Width	1025mm	1025mm	1025mm

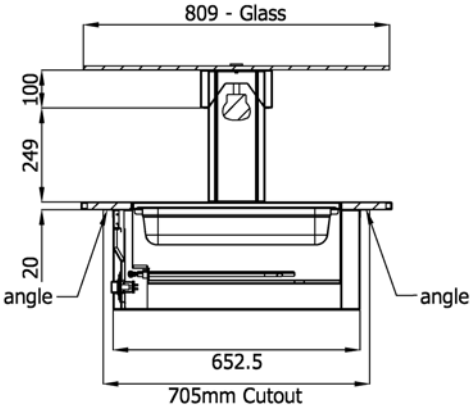
SPECFICATIONS			
Model	**CH.BMG.T*yn*.6M**	**CH.BMG.T*yn*.7M**	**CH.BMG.T*yn*.8M**
Height	830mm	830mm	830mm
Length	2215mm	2555mm	2895mm
Width	825mm	825mm	825mm
Voltage	220-240V, 50Hz		
Power	5700w	6750w	8000w
Current	L1 – 9.375 A L2 – 9.375 A L3 – 5 A	L1 – 9.375 A L2 – 9.375 A L3 – 9.375 A	L1 – 12.5 A L2 – 12.5 A L3 – 9.375 A
Connection	3 Phase, Neutral, Earth,		
Inlet Water Connection	G ½" BSP		
Max Inlet Pressure	500kPa		
Supply Water Temperature	10-60°C		
Outlet Waste Connection	G 1 ½" BSP male thread		
Overflow	ø38mm Standing Waste		
Capacity	6 GN Pots	7 GN Pots	8 GN Pots
Temperature Range	65-110°C		
SHIPPING			
Height	1030mm	1030mm	1030mm
Length	2415mm	2755mm	3095mm
Width	1025mm	1025mm	1025mm

Due to continuous product research and development, the information contained herein is subject to change without notice

Technical/Connection Diagram







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Rating Plate

The rating plate of the appliance contains identification and technical data. The location of the rating plate is shown below.

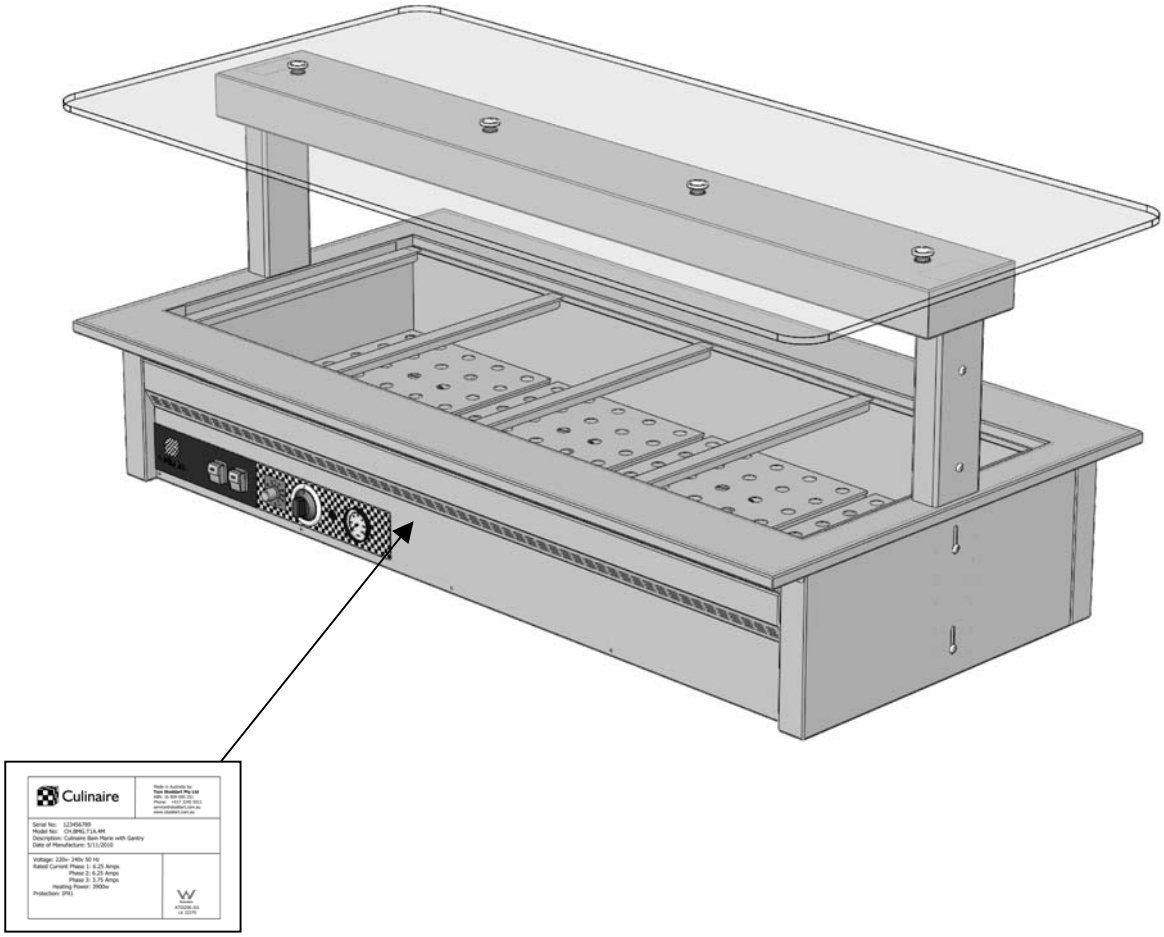
Culinaire

Made in Australia by:
Tom Stoddart Pty Ltd
ABN: 16 009 690 251
Phone: +617 3345 5011
service@stoddart.com.au
www.stoddart.com.au

Serial No: 123456789
Model No: CH.BMG.T1A.4M
Description: Culinaire Bain Marie with Gantry
Date of Manufacture: 5/11/2010

Voltage: 220v- 240v 50 Hz
Rated Current Phase 1: 6.25 Amps
Phase 2: 6.25 Amps
Phase 3: 3.75 Amps
Heating Power: 3900w
Protection: IPX1

WaterMark
ATS5200.101
Lic 22270



Installation

General Precautions

WARNING!

Installation must comply with local electrical and health & safety requirements. Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.

- Do **NOT** use this appliance for other than its intended use.
- Do **NOT** store explosive substances such as aerosol cans with a flammable propellant in or near this appliance.
- Regulations require that all units be installed to the appropriate Australian standards.
- Regulations require that authorised persons carry out all electrical and plumbing work.
- Only use this appliance with voltage specified on the rating label.
- Be careful not to touch moving parts.

Important!

Ensure that a qualified technician sets up and installs this unit.

Setting Up

Handling

- Use suitable means to move the appliance e.g. a lift truck or fork pallet trucks (the forks MUST reach all the way beneath the appliance).

Site Preparation

- Ensure the site is level and properly cleaned.

Unpacking

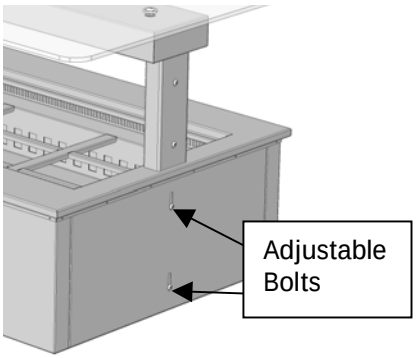
- Check the unit for damage before and after unpacking. If unit is damaged, contact the manufacturer or distributor.
- **Wear protective gloves** to unpack the appliance from the box.
- The unit is supplied fully assembled. The dividers, element covers and the waste connection are packed unassembled.
- Gastronorm pans and extra dividers are packed separately.
- Unpack and visually inspect the unit for damage or missing parts. Report any problems to the distributor or manufacturer.
- Remove all protective plastic film, tapes, ties and packers before installing and operating. Clean off any glue residue left over from the protective plastic film.
- Wipe all surfaces with a clean, sanitised cloth.

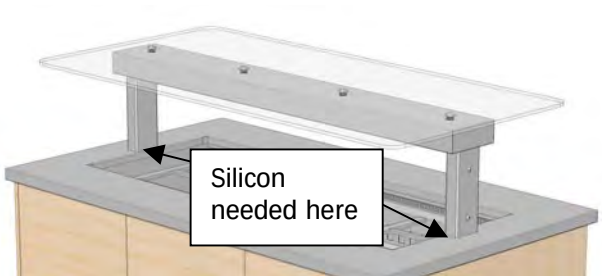
Positioning

- Position the unit before setting up the dividers, power supply and drainage.
- Ensure the unit is **NOT** positioned where an exhaust fan or air conditioning is above the unit.
- Ensure the unit is positioned on a **level surface** to allow the well water to drain properly and to cover the bottom of the pans evenly.
- Do NOT install the operating appliance next to any heat source or grease-emitting appliance (i.e. fryers). Allow approximately 300mm gap.

Gantry Adjustment (Under Mount)

- When installed in the under mount position (refer to joinery section) the base of the gantry needs to be adjusted to sit flush with the bench.
- Use the **allen keys** provided to unscrew and screw the bolts on the side of the unit. Ensure the bolts are screwed tight once the gantry is in position.
- The gantry lights have **plugs**, unplug when adjusting. Ensure the lights are plugged in after adjustment has been completed.
- **Silicon** the base of the gantry to the bench to ensure bench hygiene.
- Ensure the adjustment is completed by a **qualified technician**.





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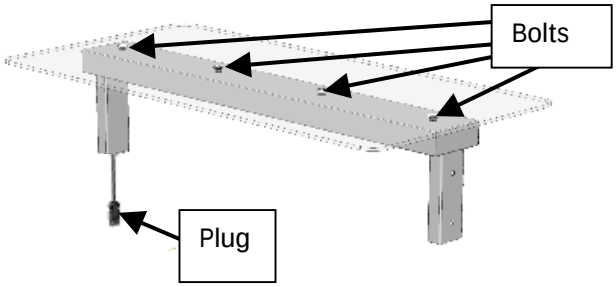
Sneeze Guard

- The unit should be positioned and the sneeze guard MUST be unwrapped and cleaned before installing.
- The sneeze guard is **bolted** in place, ensure that it is NOT able to move or wiggle. The sneeze guard should be installed by a **qualified technician**.
- Once the sneeze guard is installed, it should NOT be removed.

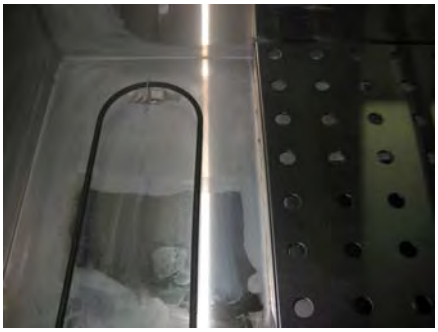


Gantry and Heat Lamps

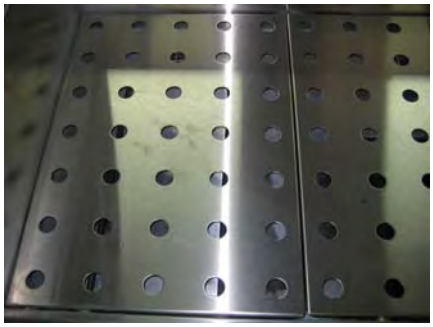
- No additional setup for the gantry and heat lamps is required. Heat lamp bulbs are pre-installed.

Element Covers

- Element covers are placed over the top of the elements for protection.
- When installing, ensure no water is in the well, water maybe hot and burn persons.



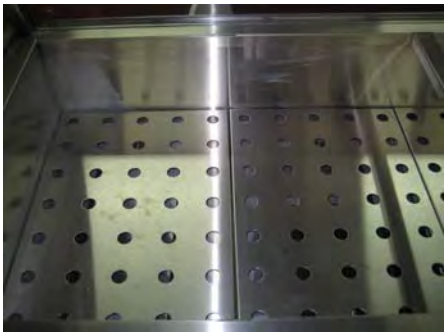
Element Without Cover



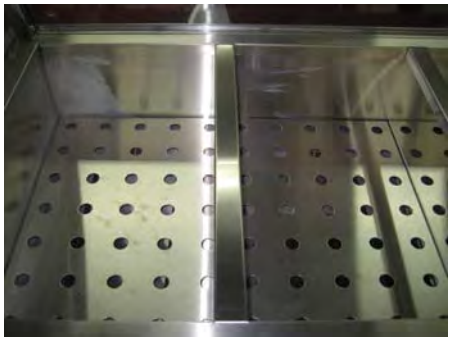
Element With Cover

Dividers

- The module dividers are provided with the unit. The 1/6, 1/9 dividers are sold separately.
- Module dividers insert into the slots provided on top of the well.
- 1/6, 1/9 dividers sit on the top of the module dividers and the top of the well. To setup, clip the length divider(s) into width divider(s).



Bain Marie Without Divider



Bain Marie With Divider

Due to continuous product research and development, the information contained herein is subject to change without notice

Electrical (Qualified Technician Only)

WARNING!
This unit MUST be installed in accordance with AS/NZS 60335.1 and complies with local laws

Power Supply

- It is recommended that the unit is hard wired. No power cord or plug is supplied with the unit.
- Ensure that all **power supplies are switched OFF** before hard wiring the unit.
- Ensure that there is an **isolation switch** installed. Isolation switches are not sold or supplied with this unit or by Culinaire and Stoddart.
- To connect the power, the unit has a **terminal block** in the electrical junction box. The electrical junction box is behind the power switches on the front of the unit.
- Units can be different phases, check the electrical ratings on the **rating label** located on the unit near the terminal block
- Ensure that all wiring is placed out of the harms way and cannot be damaged when the unit is in operation.
- Connect the unit to a power point or power source with compatible power rating
- The electrical supply shall comply with the rating plate data.

Grounding

- This unit MUST be grounded. A grounding connection is supplied on the **terminal block**.
- All electrical wiring in the unit is correctly grounded when leaving the factory.

Plumbing (Qualified Technician Only)

WARNING!
This unit must be installed in accordance with AS/NZS 3500.1

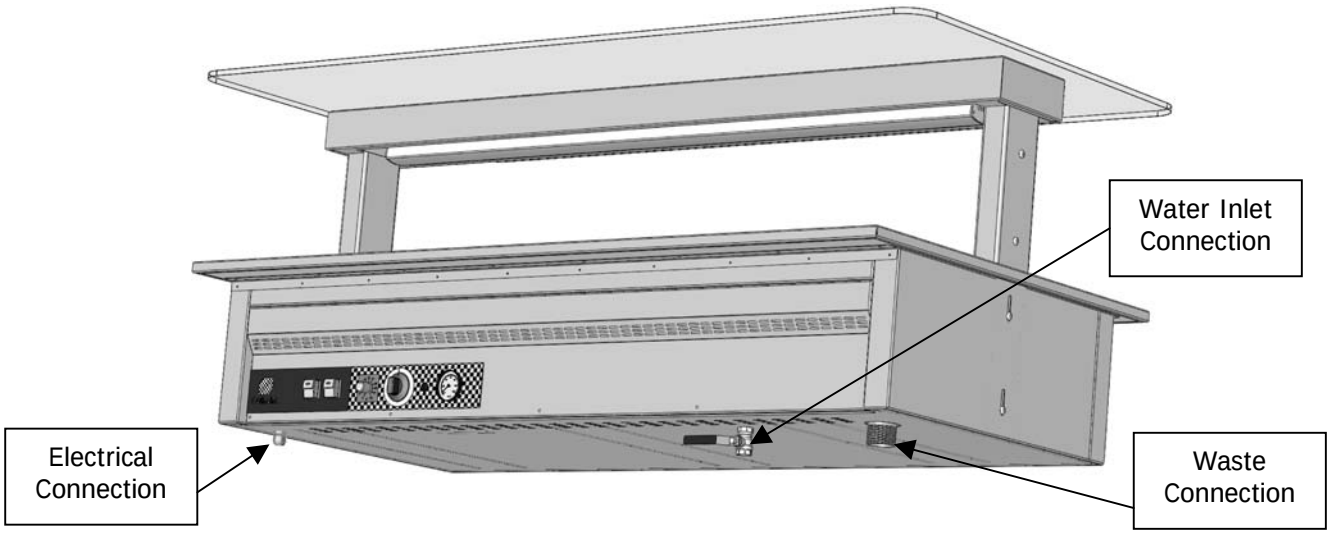
Important!
This unit must be operated on potable water. If the water has a high mineral content, pretreatment may be necessary or your warranty could be voided.

Information

- The unit is supplied with a **G 1½" BSP drainage connection** and a **standing waste**. The BSP valve does not need to be connected the standing waste is used.
- The **wastewater connection screws into the drainage connection**. The wastewater MUST be tested for leakages after being installed.
- The **standing waste plugs into the drain hole**.
- The unit MUST be on a level surface for the water to drain properly.
- Before use, the water purity needs be checked; high mineral water can corrode the elements and taint the water/food. If needed, a filtration system should be installed.
- The unit is supplied with a **G ½" BSP Water Connection** for filling the well. The water valve MUST be tested for leakages after being installed.
- It is recommended that the Bain Marie is connected to the water mains and drained to a tundish.
- The unit must be connected to a drain and either a hot or cold water supply (hot produces quicker start up times) with an isolation tap.

Island Buffets

- Check the Island Buffet user manual (CR.IB.Tyn.xM.0x.I.w) for more information.

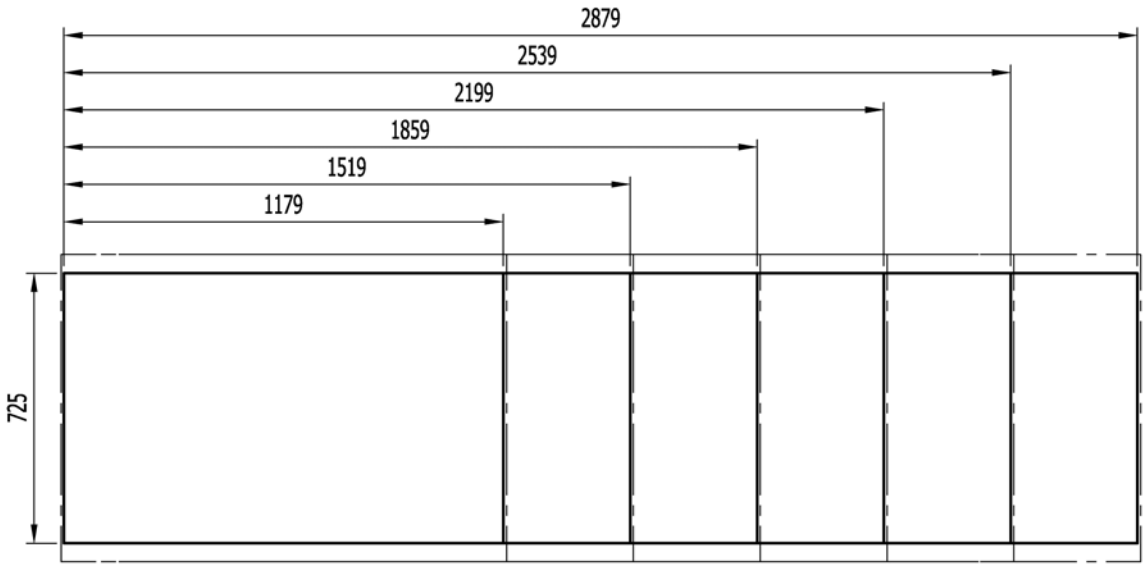


Joinery Integration

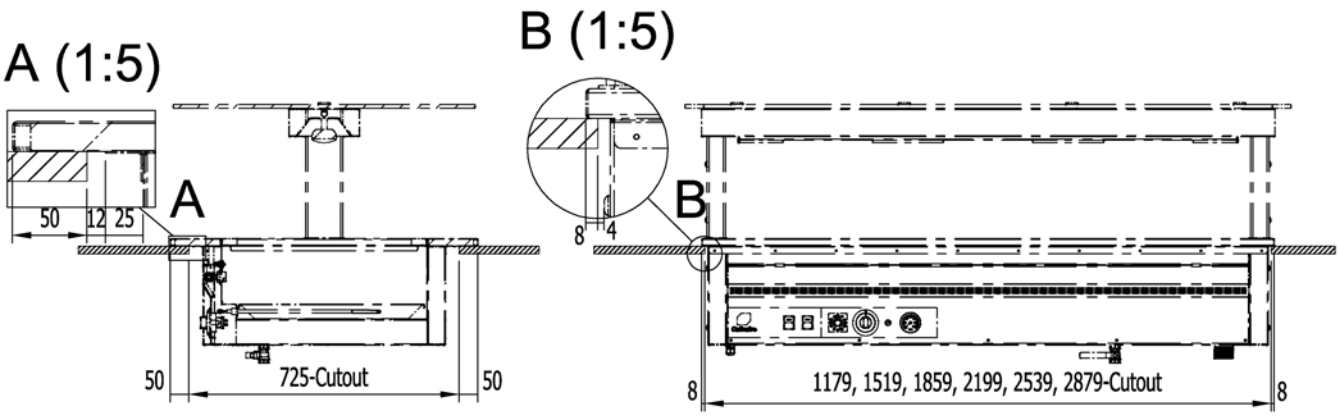
Information

- Prior to manufacturing, check specification manual for **unit sizes**. Joinery needs to support the weight of the unit.
- Ensure all joinery is made to Australian or local regulations.
- Ensure the bench allows for access to the electrical junction box, and the water and waste connections for maintenance.
- Ensure the joinery is **level** to allow the water to drain properly.
- If more information is required contact the distributor or manufacturer.

Top Mounted



Plan View



Section View

Elevation View

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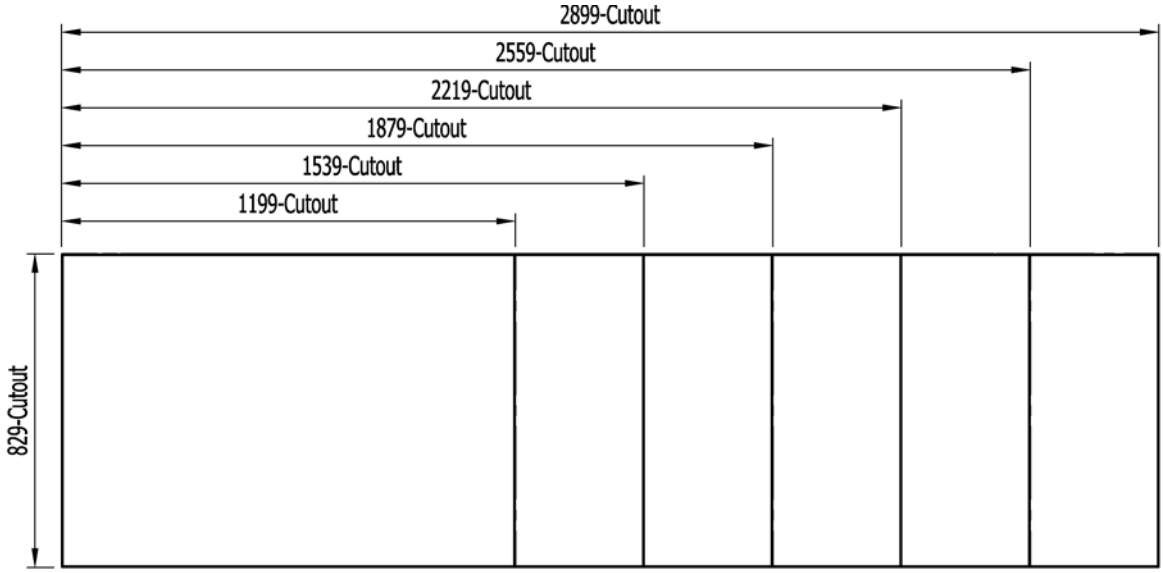
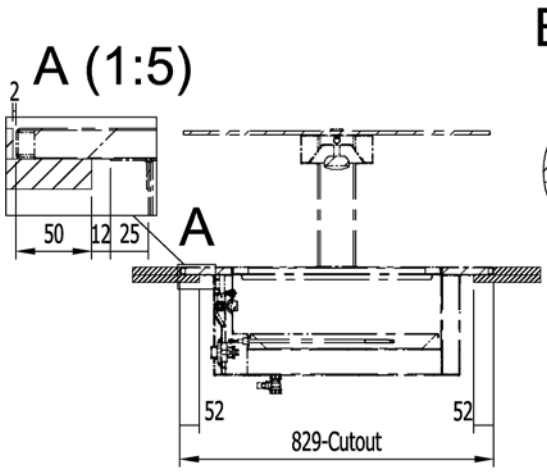
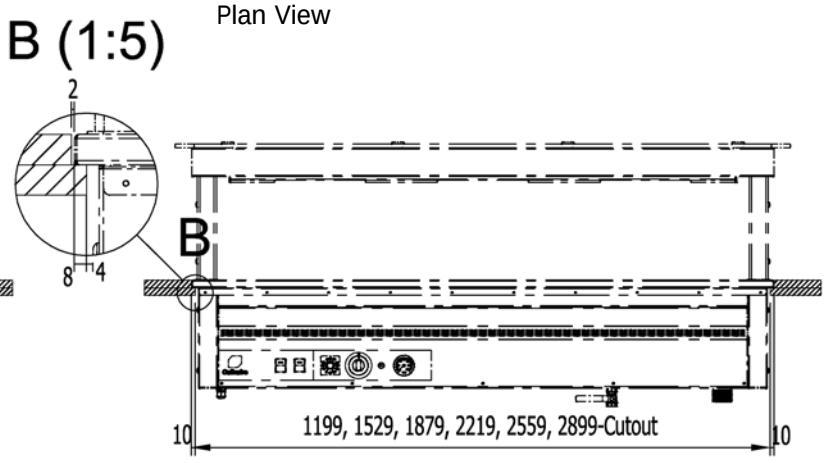
Flush Mount



Plan View



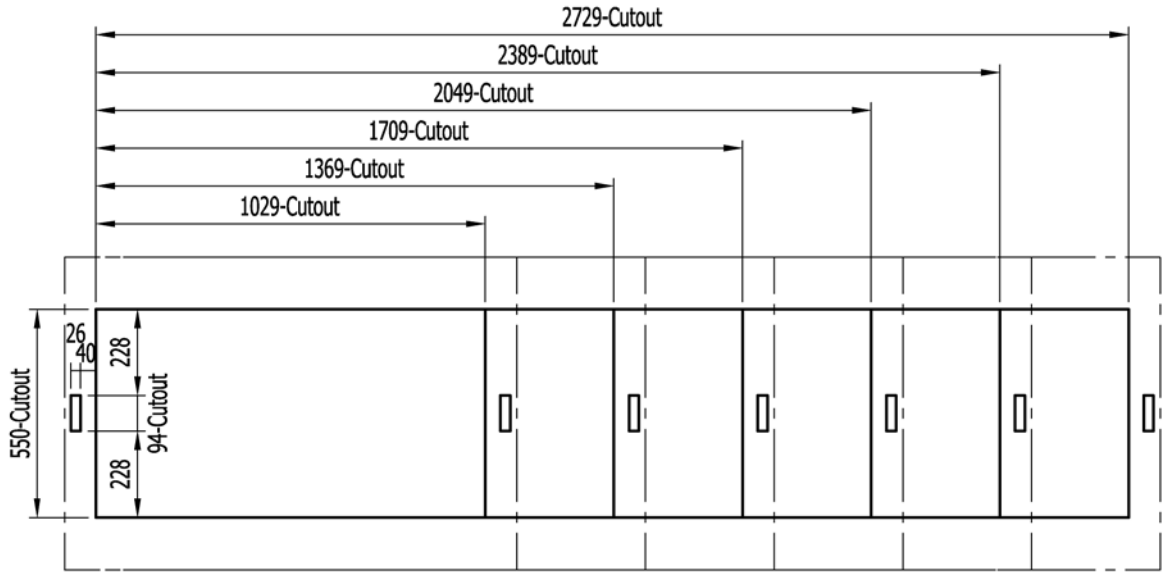
Section View



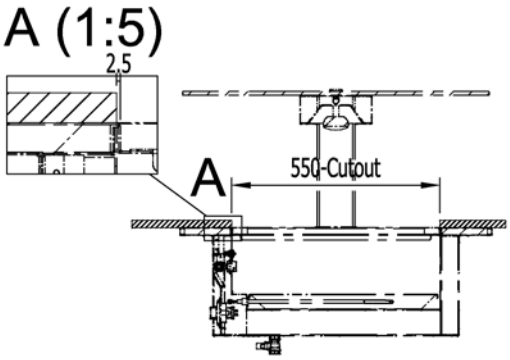
Elevation View

Under Mount

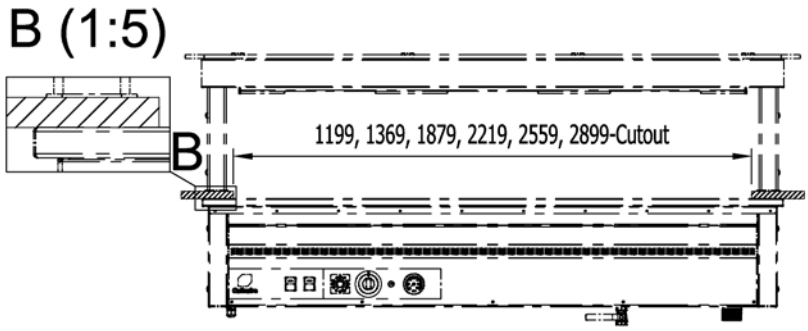
Important!
Laminate benches should NOT have under mounted units installed.



Plan View



Section View



Elevation View

Operation

General Recommendations

When using any electrical appliance, safety precautions should always be observed.

Our appliances have been designed to give high performance. Hence, the appliance must be used exclusively for the purpose for which it has been designed.

Read these instrucitons carefully and retain for future reference.

Important!

This appliance should not be operated by person(s) (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the safe use of the appliance by person(s) responsible for their safety.

- All appliances **MUST** be installed according to the procedures stated in the installation section of this manual.
- In the case of new personnel, training is to be provided in advance.
- Do **NOT** use this appliance for any other purpose than its intended use.
- Do **NOT** store explosive substances such as aerosol cans with a flammable propellant in or near this appliance.
- Ensure element covers are installed before switching the elements **ON**.
- Keep fingers out of "**pinch point**" areas. Clearances between the doors, pans and panels are necessarily small.
- This appliance is **NOT** waterproof. Do **NOT** use hoses or harmful materials on the appliance.
- If the power supply cord becomes damaged, it must be replaced the by manufacturer, an authorised service agent or similarly qualified persons to avoid a hazard.
- Be careful not to touch moving parts.
- The surfaces of this unit are **HOT** when in operation. Signage should be displayed for personal and customers.
- Ensure element covers are installed before switching the elements ON.
- Do **NOT** use sharp objects to activate controls.
- If any fault is detected, disconnect the appliance from the mains and call the service agent.
- Do **NOT** use the appliance in an explosive atmosphere.
- The manufacturer declines any liability for damages to persons and/or things due and to an improper/wrong and/or unreasonable use of the unit.

WARNING!

The water in the well and the surfaces of this unit are HOT when operating. Take caution and do NOT place any part of the body in the water.

Unit Operation

Power

- The unit can be switched ON or OFF with the **POWER** button on the control panel.
- The POWER button is a protection switch. No other switch can operate if the POWER button is OFF.
- Ensure that the power cord is stored out of the way and can not be damaged.

Thermostat

- The elements can be switch ON or OFF and the temperature can be adjusted with the **THERMOSTAT KNOB**. The THERMOSTAT KNOB is located on the control panel.
- The thermostat temperature can be set between **30°C** to **110°C.** Twist the knob around reaching the desired temperature.
- The thermostat probe only measures the **temperature of the water/air**, NOT the food temperature. The temperature can be checked using the **TEMPERATURE GAUGE**.

Important!

After switching ON, allow 45 minutes for the unit to reach the operating temperature before placing the PRE-HEATED/COOKED food into the unit.

Heat Lamps

- Heat lamps(s) can be switched ON or OFF with the **LIGHT** button on the front of the unit.
- The intensity of the heat lamps can be changed with the **DIMMER SWITCH**. Turn the knob to adjust.
- Lamps MUST be switched ON when the unit is operating. Steam can pool on the lamps and the condensate can damage the wiring.

WARNING!

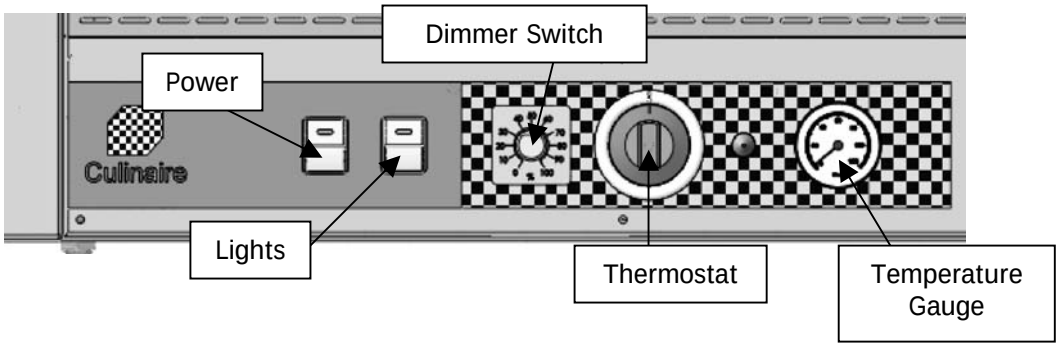
Lamps MUST also be left ON 10 – 15 minutes after operation as the well still produces steam.

Standing Waste

- The **standing waste** allows the Bain Marie to fill to a certain level without overflowing.
- To fill the Bain Marie PLUG IN the standing waste into the drainage hole. To drain, REMOVE the standing waste.
- The **waste connection should NOT be CLOSED** when filling.

WARNING!

If the waste BSP valve is left CLOSED while using the standing waste, the unit can overflow.



Due to continuous product research and development, the information contained herein is subject to change without notice

BSP Ball Valves

- The BSB ball valves are a part of the water and waste connections located under the unit. The valves can be OPENED or CLOSED using the handle.
- The **water connection** allows water to fill the well when the valve is OPEN.
- The **waste connection** allows the water to drain out of the well when the valve is OPEN. If the standing waste is used the waste BSP valve should remain OPEN.

Gastronorm Pans

- All gastronorm pans and extra dividers are **sold separately**.
- Ensure all **dividers are secure** before placing in the pans.
- All food placed in the pans MUST be **pre- cooked or heated above 65°C**.
- Ensure only 1 type of product is placed in each pan to prevent cross contamination. If more pans are needed, contact your distributor or the manufacturer.
- Do NOT replenish food in old pans, replace and clean pans before using again.
- **Each module** can hold one 1/1 pan, two 1/2 pans, three 1/3 pans, four 1/4 pans, six 1/6 pans and nine 1/9 pans. 2/1 pans can also be fitted over 2 modules. Pan depths are 25mm, 65mm, 100mm and 150mm contact your distributor about the best possible depth for the product you intent to display.
- For 1/6 and 1/9 Gastronorm pans, extra dividers needed to be placed.

Due to continuous product research and development, the information contained herein is subject to change without notice

Well Operation

Initial Start up

- Before switch ON the unit, ensure the unit is installed correctly and **water is in the well**.
- Switch ON and check all the **elements are heating** up the water. Bubbles should appear around the elements. Check the temperature after 45 minutes to ensure the water has reached operating temperature.
- Switch ON the heat lamps and check that all the **heat lamps** are working correctly.
- Leave the unit to operate with water in the well for **3 - 4 hours** to remove any **fumes or odours**. Place pans in the unit to limit steam rising into the heat lamps. Check the **water level hourly**.
- Drain the well, allow to cool then clean the whole unit including the gastronorm pans.
- Your unit is now ready to operate.

Water

- The **element covers** should be placed over the elements before filling the well.
- The well must be filled with **clean, fresh water** before using in the wet and steam modes. **Dirty water** will taint the food and corrode the elements.
- The well can be filled via the water connection or bucket. Do NOT switch ON the unit until the well is at the water level required.
- Hot or cold water can be used. Hot water will allows less boiling time and saves power.
- Water MUST **not be recycled** and the well should be refilled at the start of **each work day**. After being in the well, all water MUST be treated as **waste water**. Do **NOT** drink and serve to persons.
- Water with high mineral content needs be filtered to prevent element corrosion.

WARNING!

The water in the well is HOT when operating. Take caution NOT to place any part of the body in the water.

Loading and Display

- Ensure that the well has reached operating temperature before placing any food in the unit.
- All food placed in the unit MUST be **pre-heated/cooked**.
- When in operation, water levels MUST be checked **hourly**. **Element covers** MUST be placed over the elements at all times.
- Ensure that the heat lamps are also switched ON to maintain food temperature.
- Only **gastronorm pans** are to be placed in the unit.
- No object is to be placed/stored on the sneeze guard, items may be crack or fracture the glass.

Food Temperature

- All food MUST be pre-heated/cooked before placing in the unit. Attempting to cook food in this unit can lead to food poisoning.
- Ensure the well is maintaining the food temperature over **65°C**.
- The temperature reached on the **temperature gauge is the water/air temperature**, NOT the food temperature.
- It is important to **regularly monitor** the food temperature in each pan.

Important!

This unit is not designed to cook products, it only maintains them above the regulated 65°C serving temperature.

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Around the Well

- Ensure the sneeze guard and benches around the unit are cleaned **continuously** to prevent contaminants entering the pans.
- When operating, the **surfaces may be hot**. Signage should be displayed for personal and customers to ensure no one will burn themselves.

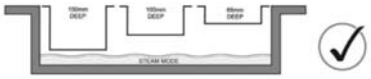
Operational Modes

Information

- The heated well can be operated in **wet and steam modes**.
- Wet mode can operate with 65mm, 100mm and 150mm deep gastronorm pans in the well. Steam mode can operate with all gastronorm pan depths.
- Wet and steam modes require **water in the well** before operating. When in operation, water levels MUST be checked **hourly**.
- **Element covers** MUST be placed over the elements at all times with all modes.
- The **wet mode** gives the highest heat transfer rate to the pans and achieves a more uniform temperature over all the pans. This mode works best with same pan depths.
- The **steam mode** ensures an even temperature within a pan. The heat transfer slower than the wet mode. This mode works best with different pan depths.

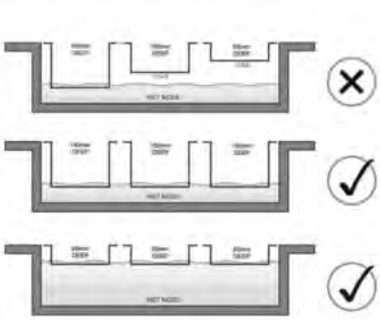
Steam Mode

- The suggested temperature setting for this mode is **95°C**.
- When in operation, the pans can be of different depths.
- The **water level** MUST cover the elements with water, and the pans should NOT be in contact with the water.



Wet Mode

- The suggested temperature setting for this mode is **75°C**.
- For best operation, the pans should be of equal depth.
- The **water level** should be high enough so that the bottom of the pan is in contact with the water.
- If water level is higher then the bottom of the pans, the pans may float.



After Hours

Information

- This unit is NOT designed to store product after hours. The unit MUST be **switched OFF**.
- All pans should be cleaned and placed in night storage. No pans should be left in the well.
- Heat lamps should remain ON for 10 – 15 minutes after use to prevent condensate pooling on the wires.
- **Drain the well**, no water should remain in the well.

Storage

- All storage of food should comply with local health standards and regulations.

Cleaning

WARNING!
Switch the unit OFF at the main power supply before cleaning.

WARNING!
Ensure the unit has cooled before attempting any cleaning. Allow 30 – 60 minutes.

Schedules

- After use, the gastronorm pans should be cleaned **STRAIGHT AWAY**.
- The unit should be cleaned at the end of the **EVERY WORK DAY**.

Information

- Cleaning is recommended for health and safety purposes and to prolong the life of the unit.
- All liquids on or around the unit MUST be cleaned up **straight away**.
- Drainage receptacles should be rinsed after clearing the waste water (drainage receptacle only).
- **Do NOT use abrasive pads or cleaners** on the stainless steel or any other metal parts of the unit**.**
- **Do NOT use industrial chemical cleaners or caustic based cleaners**, many will damage the metals and plastics used on this unit.
- The well MUST be drained before cleaning. Ensure the waste connection is left OPENED to allow sufficient drainage while cleaning the well.
- Dividers and element covers can be removed for cleaning. The gastronorm pans MUST be removed.
- When drying, metal surfaces should be wiped with a soft cloth in the same direction as grained polish.
- Ensure all due care is taken when cleaning the elements. They can become damaged.
- **Do NOT remove any screw** for cleaning. All internal sections of the unit are to be cleaned by a **qualified technician**.
- For maintenance of stainless steel surfaces, check the maintenance section for more information.

Important!
Some commercial stainless stain cleaners leave residue or film on the metal that may entrap fine particles of food, thus deeming the surface not FOOD SAFE.

Gastronorm Pans

- Clear of food and/or any food scraps before cleaning.
- Pans can be cleaned in a kitchen sink with warm soapy water.
- Thoroughly wipe dry after cleaning, do NOT allow to air dry.

External Surfaces, Dividers

- Clean the stainless steel and metal parts with warm (not hot) soapy water and a sponge.
- Rinsed the stainless steel and metal parts with clean, fresh water.
- After cleaning, thoroughly wipe the stainless steel and metal parts dry with a soft cloth. Do NOT let water pool on the unit. Check crevices and folds.

WARNING!
The external surfaces of this unit are NOT waterproof, do NOT hose.

Due to continuous product research and development, the information contained herein is subject to change without notice

Well

- Clean the well and elements with warm (not hot) soapy water and a sponge.
- Flush the well with clean, fresh water.
- After cleaning, thoroughly wipe the stainless steel and elements with a soft cloth. Do NOT let water pool in the well. Check crevices and folds.
- If possible, vacuum the well with a **wet and dry vacuum** cleaner.

Important!
Elements can be damaged when cleaning. Ensure all due care is taken.

Sneeze Guard

- Do NOT remove the sneeze guard for cleaning.
- Clean the glass with a glass cleaner or warm (not hot) soapy water, and a sponge.
- Wiping dry with a squeegee is best.

Heat Lamps

- Wipe the heat lamps with a lightly moist sponge.
- Dry with a soft cloth.

Important!
Do NOT touch the light bulb when cleaning, oils from the skin can cause the bulb to fail.

Maintenance

Routines

Schedules

- To maintain optimal performance cleaning and maintenance schedules must be regular and thorough.
- After use, the gastronorm pans should be cleaned **STRAIGHT AWAY**.
- Fill the well with clean water at the **start of every workday** and drain the well at the **end of every workday**.
- The unit should be cleaned at the end of the **EVERY WORK DAY**.
- Descale the well **MONTHLY**.
- It is recommended that servicing is completed **MONTHLY** and **3 MONTHLY**, speak to your technician or the manufacturer about your unit.

Log Books

- Log books should be kept for all cleaning and maintenance of this unit.

Inspection

- Surfaces should be checked at least **once a week** for damage or deterioration. Glass gantry should be inspected for chips or cracks.
- As part of the maintenance, a **qualified technician MUST** check the controls, mechanical parts and electrical wiring for damage, deterioration or need of adjustment.

Faults

- Not repairing small faults immediately can cause a complete breakdown. If any small faults occur, have them attended to promptly by a **qualified technician**.
- All faults should be reported to the distributor and manufacturer.

WARNING!

If any electrical wires are damaged, the unit must NOT be switched ON until the parts have been fixed as injury or death can occur.

Descaling the Well

- Descaling is recommended for heath and safety purposes and to prolong the life of the unit.
- The well MUST be descaled **monthly** to remove any scaling and built-up in the well and on the elements. Element covers should be descaled at the same time as the well.
- To descale, a **decaling solution** needs to be purchased. The descaling solution should be used as per directions on the container.
- Remove all food and pans from the well before descaling.
- Ensure the well is **rinsed and thoroughly cleaned** after descaling.

Element Protection

- Every day, the well should be filled with clean water. A lemon slice or a few drops few drops of lemon juice should be added to the water **daily.**
- After use, adding a commercial cleaning agent that contains citric/oxalic/nitric/phosphoric and boil for 45 minutes helps to prolong the life of the Bain Marie. Do **NOT** use cleaning agents with chlorides or other harsh chemicals as this can cause corrosion.
- Do **NOT** fill the well with cold water if the **elements are hot**.
- Water with high mineral content needs be filtered.
- When cleaning, clean the elements properly and allow to dry before switching the unit back ON. Check the operation manual for more information.

Stainless Steel Protection

Cleaning

- For cleaning the stainless steel, check the cleaning section.
- All metal surfaces should be checked while cleaning for damage, scuffs or scapes as these can lead to rust and further damage to the product.

Corrosion Protection

- Stainless steel exhibits good resistance to corrosion however, if not properly maintained stainless steel can rust.
- Any sign of mild rust or corrosion should be thoroughly cleaned with warm soapy water and dried as soon as possible.
- **NEVER** use abrasive pads or cleaners for cleaning.
- Medium rust or corrosion can treated with a commercial cleaning agent that contains citric/oxalic/nitric/phosphoric. Do **NOT** use cleaning agents with chlorides or other harsh chemicals as this can cause corrosion. After treatment, wash with warm (not hot) soapy water and dry thoroughly.
- Thoroughly wipe the surfaces dry after cleaning and do NOT let water pool on the unit. Check crevices and folds for pooling.
- If an abrasive product is used while cleaning, thoroughly dry the unit and leave in an open or oxidised area for the stainless steel protective layer to replenish.
- When using, ensure all liquids and moisture is cleaned up straight away. Food liquids such as juices from vegetables and fruits should NOT be left on preparation surfaces.
- Do NOT leave items on the stainless steel such as cutting boards, rubber mats and bottles.

Surface Finish

- To protect the polish, stainless steel should be dried by wiping a dry soft cloth in the same direction as grained polish.
- For **NON**-food contact surfaces, a light oil can be wiped on the surfaces with a cloth to enhance the stainless steel surface. Wipe in the direction of the grain.
- Some commercial stainless stain cleaners can leave residue or film on the metal; this may trap fine particles of food on the surface, thus deeming the surfaces not **food safe**.

Due to continuous product research and development, the information contained herein is subject to change without notice

Water Damage

- Water damage to the electrical and mechanical parts of unit can occur through hosing on or around the unit.
- Improper cleaning of the unit can lead to water damage.
- If water damage occurs allow the unit to dry and ensure the unit is checked by a **qualified technician** before switching the unit ON.
- All water damage that is not due to construction or mechanical faults is not covered by warranty.

WARNING!

If any water damage occurs, the unit must NOT be switched ON.

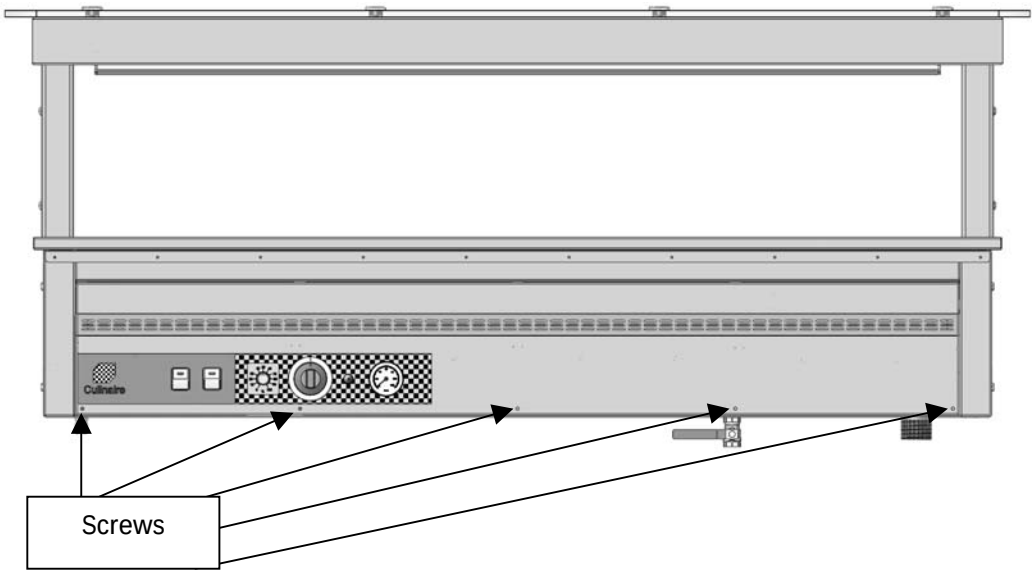
Access to Electrical Wiring and Mechanical Parts (Qualified Technician Only)

WARNING!
Switch the unit OFF at the main power supply before any maintenance or servicing.

Important!
All due care has been taken in manufacturing, but there may be SHARP EDGES around the internal sections.

Electrical Junction Box

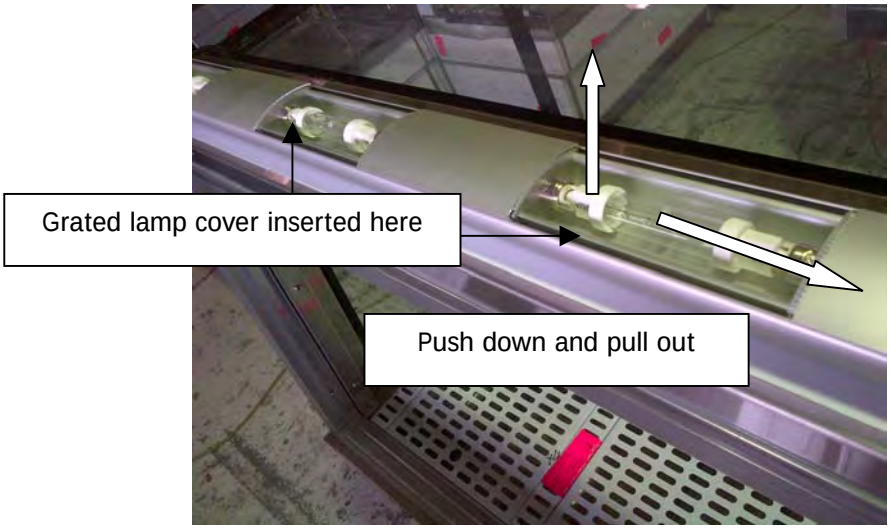
- The electrical junction box has the switches on the face, and contains main wiring to the unit inside.
  1. Unscrew the Fixing screws on the electrical junction box.
  2. Pull out panel slowly.



WARNING!
Ensure the bottom panel of the well is lifted slowly. Some electrical parts have short wires.

Replacing Heat Lamp Bulbs

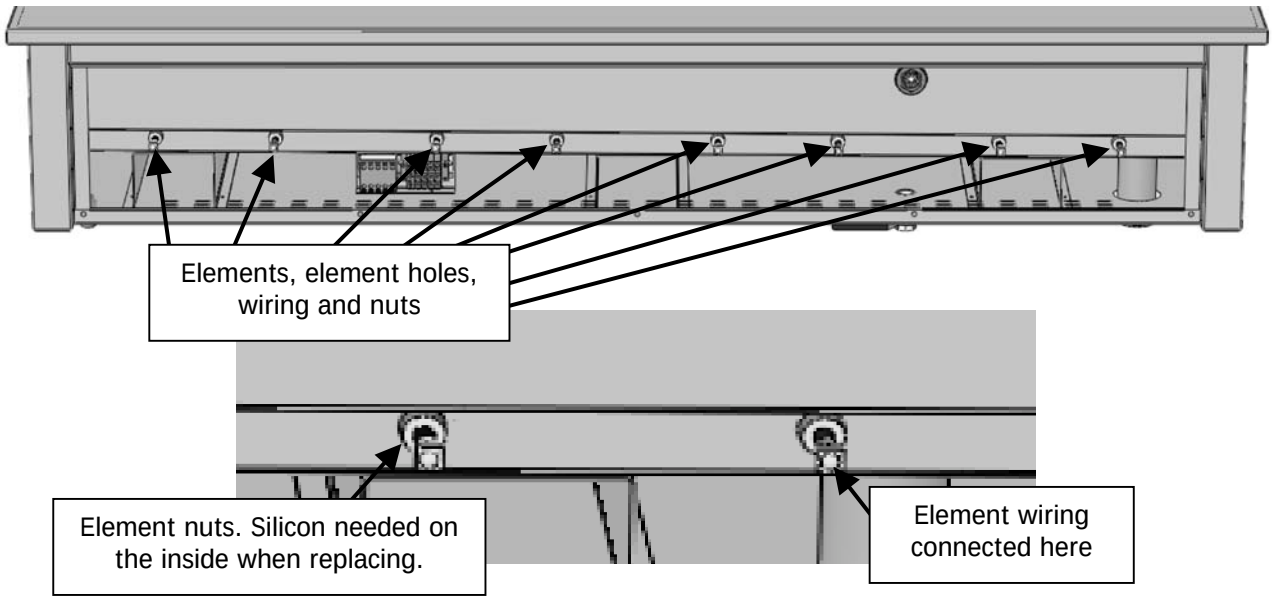
- Bulbs should be allowed to cool for 10 - 15 minutes before removing.
- All heat lamp fitting are spring loaded for easy replacement.
- Heat lamp bulbs should only be replaced with gloves or a soft cloth. No skin should touch the new bulb. If skin touches the new bulb, wipe the bulb with a soft cloth and rubbing alcohol to remove all possible oils.
  1. Remove grated lamp cover by pulling on it.
  2. Hold the bulb with a soft cloth or glove, push to side into the socket, slide down and remove.
  3. Place the new bulb in by pushing on the side into the socket and sliding up. Slowly release the bulb into the other socket to ensure that the bulb does NOT become broken.
  4. Replace grated lamp shield.



Replacing Elements

- **Drain the water** out of the well before attempting any replacement. Soak up any water that has pooled in the well.
- Elements should be **allowed to cool** for 30 minutes before placing hands in the well to remove.
- All new elements MUST be sealed with silicon to ensure the well is water proofed. The washer MUST be replaced.

1. Drain the water and remove the element covers.
2. Access the electrical junction box (see above section).
3. Unscrew the screws to the element wiring. Remove the wiring.
4. Unscrew the nuts on the back of the element and remove the element and the washer.
5. Clean off the silicon on the around the element hole.
6. Place a new washer on the element and place them in the element hole.
7. Silicon the washer into place to ensure that the well is water proofed.
8. Screw the nut back on the washer as tight as possible.
9. Connect the wiring to the element. Ensure the screws are on tightly.


Elements, element holes, wiring and nuts
Element nuts. Silicon needed on the inside when replacing.
Element wiring connected here

Replacements

Gastronorm Pans and Dividers

- Gastronorm pans and dividers can be replaced by others.

Heat Lamps

- Heat lamps can be replaced by the manufacturer. Bulbs can be replaced by the manufacturer or others.
- Ensure when ordering the bulbs that either quartz infrared or halogen is specified.
- The heat lamps and bulbs MUST be replaced by a **qualified technician**.

Sneeze Guard

- Sneeze guard can be replaced by the manufacturer or others.
- The glass is single glazed 10mm safety glass.
- Glass MUST be fitted and replaced by **qualified personal**.

BSB Valves, Bucket

- The BSB valves can be replaced by the manufacturer or others. The bucket can be replaced by others.
- Ensure the waste connection is provided with an overflow drain.
- All connections MUST be fitted and replaced by a **qualified technician**.

Elements

- Elements can be replaced by the manufacturer or others.
- All elements MUST be replaced by a **qualified technician**.

Thermostat, Temperature Probe

- The thermostat and temperature probe can be replaced by the manufacturer.
- Both MUST be replaced if the temperature probe is broken.
- The thermostat and probe MUST be replaced by a **qualified technician**.

Electrical Parts

- All electrical parts can be replaced by the manufacturer or others.
- All electrical parts MUST be replaced by a **qualified technician**.

Mechanical Parts

- All mechanical parts can be replaced by the manufacturer or others.
- All mechanical parts MUST be replaced by a **qualified technician**.

Servicing and Replacement Information Line

Stoddart Manufacturing:

Sales: 1300 791 954

Customer Service: 1300 307 289

Fax: (07) 3344 6166

Sales: fse@stoddart.com.au

Customer Service: service@stoddart.com.au

Spare Parts: spares@stoddart.com.au

Troubleshooting

WARNING!
Technician tasks are only to be completed by qualified service people.
Check faults before calling service technician.

Task Type - (O) = Operator (T) = Technician Task

Check for faults before calling service technician.

Fault	Possible Causes	Task	Remedy
Well does not operate / start	The mains isolating switch is OFF, a circuit breaker or fuses are off at the power board	O	Turn isolating switch On. Check external circuit breaker or fuses in the mains supply
	ON / OFF switch on control panel not "ON"	O	Turn power "ON" at the control panel
	The ON /OFF switch is in the "OFF" Position	O	Turn power "ON" at the power isolation switch
	External RCD has tripped	T	Eliminate leakage current and reset RCD
Well does not reach correct temperature	Thermostat requires adjustment	O	Re-set controller and re-test after thirty minutes
	Controller is faulty	T	Have controller replaced
	An element/s is blown	T	Have the element replaced
Heat lamp/s do not operate	ON / OFF switch on control panel not "ON"	O	Turn power "ON" at the control panel
	Heat lamp/s has blown	O	Order replacement part and replace
Metal parts corroded	Caustic detergent damage	O	Refer to the Maintenance Guide under cleaning
Mineral Deposits on elements	Poor water quality	O	Refer to the Maintenance Guide under cleaning

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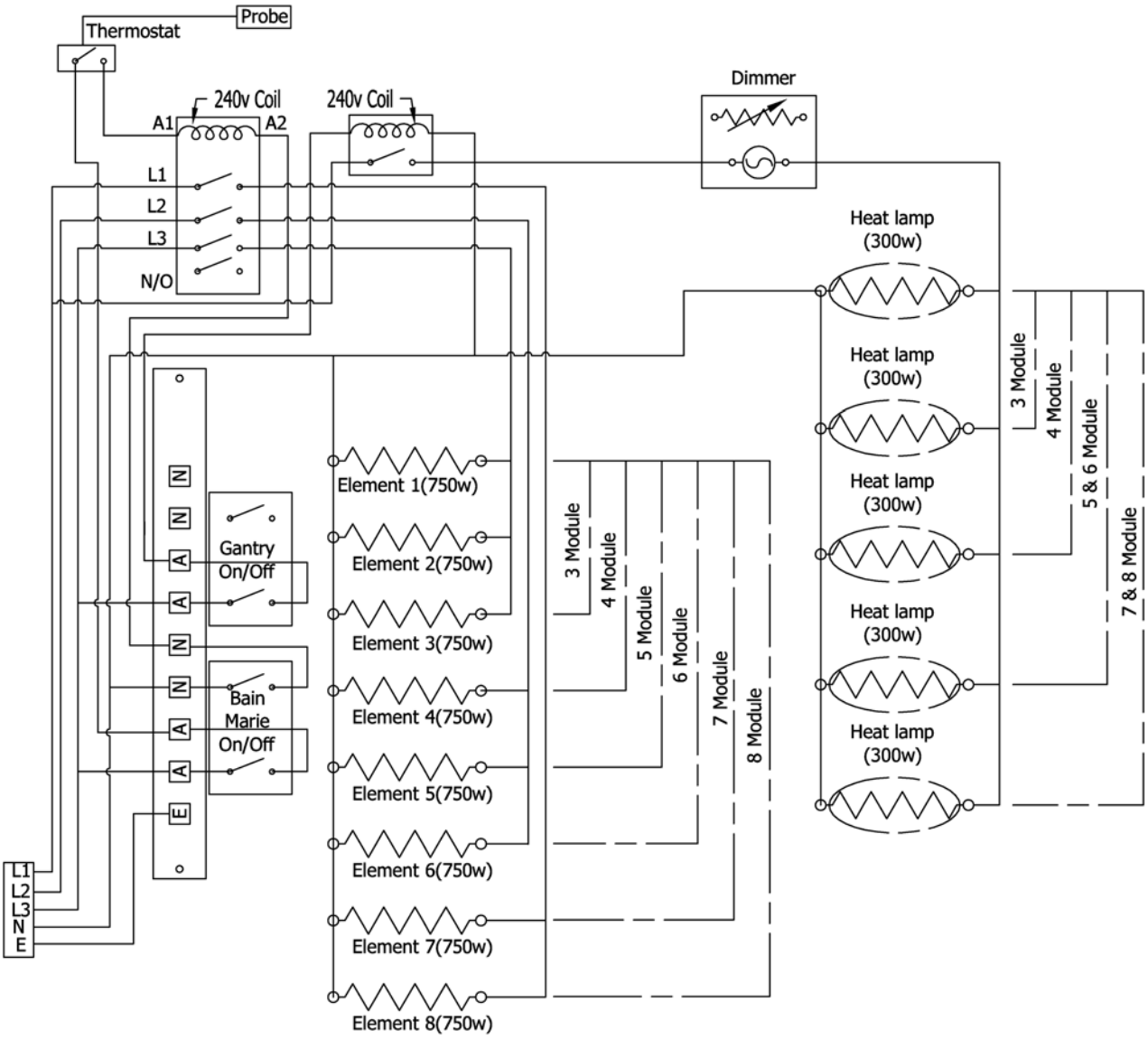
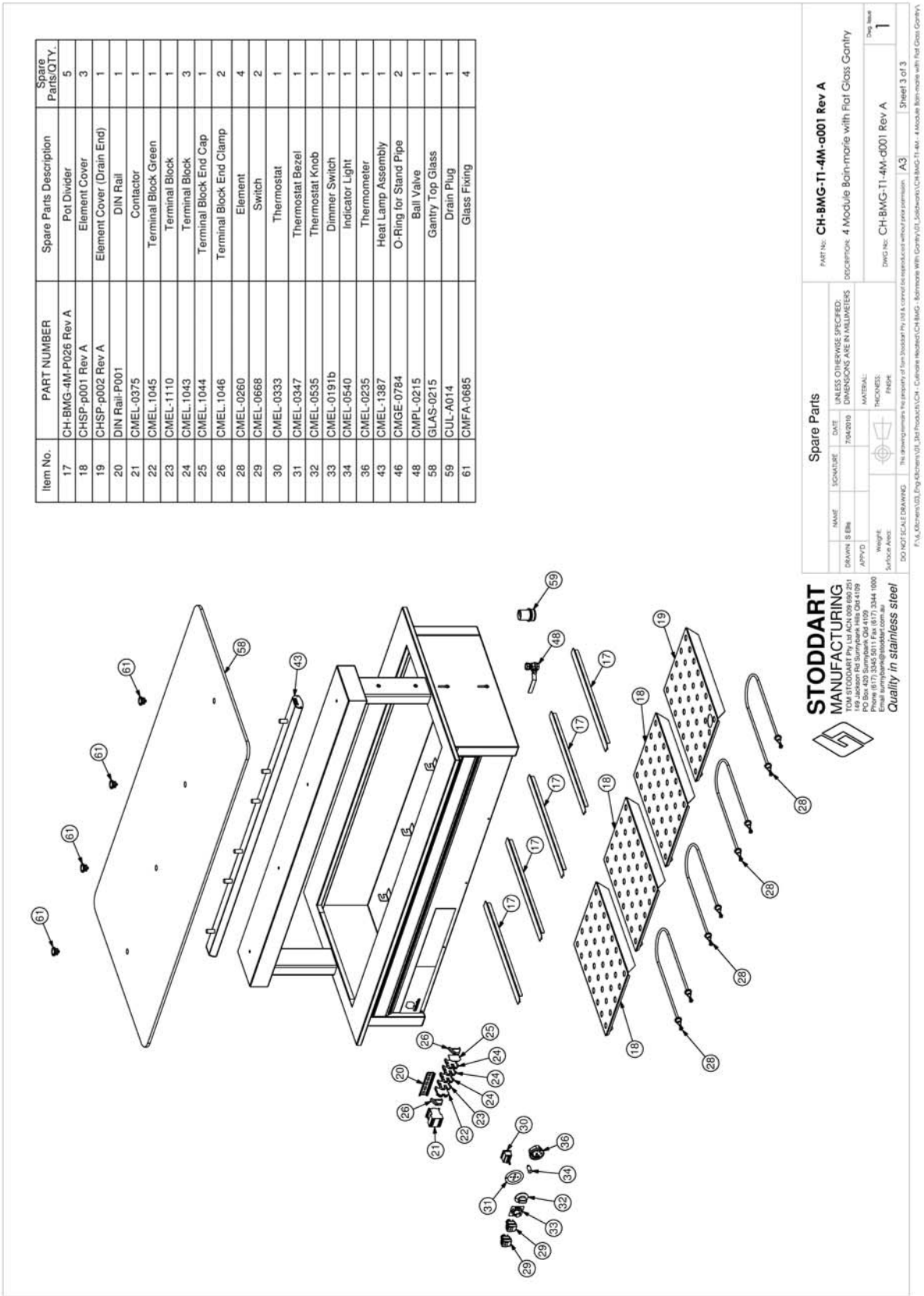
Electrical Diagram

Typical 3Ø+N+E
Connection
CH.BMG.T*n*.*x*M



Spare Parts List / Assembly

Item No.	PART NUMBER	Spare Parts Description	Spare Parts QTY.
17	CH-BMG-4M-P026 Rev A	Pot Divider	5
18	CHSP-p001 Rev A	Element Cover	3
19	CHSP-p002 Rev A	Element Cover (Drain End)	1
20	DIN Rail-P001	DIN Rail	1
21	CMEL-0375	Contactor	1
22	CMEL-1045	Terminal Block Green	1
23	CMEL-1110	Terminal Block	1
24	CMEL-1043	Terminal Block	3
25	CMEL-1044	Terminal Block End Cap	1
26	CMEL-1046	Terminal Block End Clamp	2
28	CMEL-0260	Element	4
29	CMEL-0668	Switch	2
30	CMEL-0333	Thermostat	1
31	CMEL-0347	Thermostat Bezel	1
32	CMEL-0535	Thermostat Knob	1
33	CMEL-0191b	Dimmer Switch	1
34	CMEL-0540	Indicator Light	1
36	CMEL-0235	Thermometer	1
43	CMEL-1387	Heat Lamp Assembly	1
46	CMGE-0784	O-Ring for Stand Pipe	2
48	CMPL-0215	Ball Valve	1
58	GLAS-0215	Gantry Top Glass	1
59	CUL-A014	Drain Plug	1
61	CMFA-0685	Glass Fixing	4



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Warranty

Australian Warranty and Contact Details

As the exclusive manufacturer and distributor of Culinaire products in Australia, Stoddart Manufacturing (Stoddart) would like to congratulate you on your purchase of a Culinaire product.

It should be noted by users of the product that it is not designed for household or domestic use and should not be used for this purpose.

This product is intended for commercial use, and in line with Australian electrical safety standards the following warnings are provided:

This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the product by a person responsible for their safety. Children should be supervised to ensure that they do not play with the product.

Users should also note that if the supply electricity cord is damaged in any way it should be replaced. Please contact Stoddart for parts and we will advise how to do this in order to avoid any electrical hazard.

Australian Warranty Policy & Procedure

Stoddart is committed to providing a comprehensive and fair warranty for all of its equipment. The warranty incorporates a commercial manufacturers' warranty, together with the consumer warranty provisions of the National Consumer Protection Act (2009).

1. Commercial Warranty

1.1. Stoddart warrants to the original purchaser ("Customer") of equipment manufactured or distributed by Stoddart that for 12 months from the date of installation of the equipment by Customer (the "Warranty Period"), any defect in workmanship or material will, subject to clauses 1.2 and 3, be:

i. Repaired without charge; or

ii. In respect of any Major Failure which cannot be repaired, replaced or the purchase money refunded.

1.2. Stoddart will not be liable for any associated loss, damage or compensation claim resulting from any defect in workmanship or material, and such liability is expressly excluded from the operation of clause 1.1.

2. Consumer Warranty

2.1. Subject to clause 3, equipment supplied by Stoddart to Customer for personal, domestic or household use or consumption comes with guarantees that cannot be excluded under the Australian Consumer Law. Customer is entitled to a replacement or refund for a Major Failure and compensation for any other reasonably foreseeable loss or damage. Customer is entitled to have the equipment repaired, or replaced if the equipment fails to be of an Acceptable Quality and that failure does not amount to a Major Failure.

3. Warranty Clarification

3.1. Customer acknowledges and agrees:

i. A Major Failure occurs when the equipment suffers repeated and/or unexpected failure that cannot be repaired to Stoddart's satisfaction (acting reasonably) or which Stoddart considers (acting reasonably) renders the equipment unsafe or inoperable;

ii. Stoddart can only warrant the equipment will be of an Acceptable Quality when Customer uses the equipment in accordance with Stoddart's manufacturer's instructions or user manual ("Instructions"). Acceptable Quality does not imply a lifetime guarantee for the equipment;

iii. Certain components have a finite expected life, especially in a commercial or high-use environment. For example components such as refrigeration compressors, elements, thermostats/simmerstats, switches, fans, and temperature controllers can be expected to last up to 12 months when used in accordance with the instructions;

iv. In a commercial environment, components such as lamps, fluorescent tubes, light bulbs, glass, silicone seals, gaskets and plastic components will require regular replacement. This is not covered by warranty and is at Customer's cost.

v. The life of equipment may be adversely affected by misuse, neglect, unauthorised alteration, incorrect installation, power surges, accident, use of inappropriate chemicals, flooding, and acts of God;

vi. Proper maintenance and cleaning of equipment in accordance with the Instructions is essential to the equipment's effective operation;

vii. On site warranty services are limited to sites within 50km from the nearest Stoddart authorized service agent and service agent's reasonable travel costs must be paid by Customer prior to the commencement of the repairs; Public Holidays

viii. Stoddart cannot guarantee the performance of equipment made specifically to Customer's design or specifications. Stoddart will, where reasonably possible, draw any issues arising from Customer's design or specifications to Customer's attention during the commissioning and/or manufacturing process; and

ix. Customer must pay additional costs incurred by Stoddart as a result of Customer failing to provide suitable access to the equipment for inspection and service.

3.2. Stoddart's warranty liability under clauses 1 and 2 of these Terms exclude or do not cover:

i. The matters acknowledged by Customer in clause 3.1;
ii. Situations where Stoddart is not satisfied (acting reasonably) the equipment or any part of the equipment has been used in accordance with the Instructions including misuse, neglect, unauthorised alteration, incorrect installation, power surges, accident, use of inappropriate chemicals, flooding, fire or act of God;
iii. Any consequential loss, damage or expense arising directly or indirectly from use of the equipment otherwise than in accordance with the Instructions;
iv. Any damage or malfunction arising from, or relating to, Customer's failure to properly maintain or clean the equipment in accordance with the Instructions;
v. Damage caused to equipment during transportation, which is outside Stoddart's standard delivery conditions.
vi. Breakage or replacement of lamps, fluorescent tubes, light bulbs, glass, silicone seals, gaskets and plastic components.
vii. Maintenance, repair or other works not undertaken by a Stoddart authorised service agent
viii. Where remote refrigeration is connected by a person other than Stoddart to equipment produced by Stoddart, Stoddart cannot accept claims for repair of TX valves and control components, as the fault may arise from the installation of the remote refrigeration lines, equipment, and gas, by a party over which Stoddart has no control.
ix. Transportation costs associated with transporting the equipment to a Stoddart authorized service agent where Stoddart considers (acting reasonably) that repairs cannot be undertaken on-site; and
x. Unless agreed to by Stoddart in writing to the contrary, warranty is not included in the sale price for goods sold to or installed in an overseas location.

4. Warranty Claim Procedure

4.1. The following procedure must be followed to claim under Stoddart's warranties:

4.2. Refer to the trouble-shooting section of the Instructions to establish the nature of the fault. Check the equipment is plugged-in, turned-on or has no other valid reason for not operating.

4.3. If step (a) does not overcome the issue, you should report the fault with the equipment to our service department (phone 1300 307 289). Our service department will assist you with further trouble-shooting. If our service department is unable to resolve the fault with the equipment they will request you complete a Stoddart Warranty Request Form and email (service@stoddart.com.au) it to us.

4.4. To complete a Stoddart Warranty Request Form you will require the following information:

i. Proof of purchase stating model number and date of purchase;
ii. The serial number of the equipment (this is located on the ratings plate sticker);
iii. A description of the fault/problem;
iv. Your company details including the exact location of the equipment; and
v. Any restrictions on times or methods of access to the equipment.

4.5. Stoddart will not arrange a warranty call out until it receives the above information from you in writing.

4.6. Upon receipt of a properly completed Stoddart Warranty Request Form, Stoddart will check its records to confirm whether the equipment is eligible for warranty repair. If warranty repair is required, Stoddart will issue an OFFICIAL AUTHORISATION NUMBER and details of work to be carried out by a Stoddart authorised service agent. This authorisation number MUST be obtained before any work is carried out. Stoddart will not accept invoices for work carried out without an official authorisation number or by an unauthorised service agent.

4.7. Customer must quote the official authorisation number on all correspondence and invoices relating to a warranty claim to ensure prompt processing by Stoddart.

4.8. Customer must pay all costs associated with a call-out for work that is not related to warranty repairs or outside Stoddart's Terms immediately.

5. Timing of Warranty Services

5.1. Stoddart will comply with its warranty liabilities contained in these Terms in a timely manner

6. General Maintenance and Repairs

6.1. The equipment must be repaired and maintained by a qualified technician. Stoddart's authorised service agents are experienced technicians who understand the equipment and carry commonly used spare parts. Contact Stoddart's national service number listed below for details of your nearest Stoddart authorised service agent.

For Warranty, maintenance, spare parts and repairs, contact:
Tel: 1300 307 289 email: service@stoddart.com.au